

## Vegetarian / Vegan Wedding

Remit:

An informal, laid back wedding for a vegan bride. The couple wanted the menu to be mostly vegan and vegetarian, with some fish dishes. 'Sharing food' with a nod towards food of the Mediterranean. Venue was extremely challenging with a steep slope and limited space to work with.

### **Drinks Reception**

Selection of crudites and dips as guests arrived. Served as "edible gardens"

### **Tapas / Meze / Mediterranean style Meal**

*Each table to have a central row of rustic logs, each topped with a selection of tapas on a wooden board:*

Olives, sun dried tomatoes, stuffed peppers and baby squash, artichokes, roasted peppers, griddled aubergine, pickled garlic, capers, cheeses, grapes, anchovies, selection of dips (e.g. – tapenade, taramasalata, tabbouleh houmous, salsa, balsamic, olive oil) and breads.

*Hot Dishes and salads available from a buffet table:*

#### Vegan:

Roast vegetable and chickpea stew  
Mediterranean bean salad  
Spanish-style garlic mushrooms  
Patas bravas (spicy potatoes)  
Couscous

#### Vegetarian:

Caprese salad  
Smoked cheese and tomato tart

#### Fish:

A large seafood paella  
Baked fish in tomato and olive sauce

#### Children:

A child-friendly pasta in tomato sauce (2 child servings)

#### *Dessert:*

Desserts in jars

#### Vegan:

Lemon posset & ginger biscuit; chocolate torte

#### Vegetarian:

Summer Berry Cheesecake

#### *Coffee:*

Percolated ground coffee, tea, milk and mints

### **Evening Reception**

Fish & chips, served in cones

#### Finger buffet (all vegetarian or vegan):

Assorted sandwiches  
Quiches and flans  
Savoury pastry pies and pasties



Nibbles (nuts, crisps, pickles, vegetable crudités)  
Chutney & sauces

**Finer details (specification provided to the client)**

**Preparation and site requirements.**

- We will cook and prepare your meal onsite and such will need access to a suitable kitchen space (garage) and service tent (3x9m). We will require cover over the path from the garage to the service tent.
- We will need vehicle access (and parking throughout the day).
- We will require 12 trestle tables, potable water, electricity, lighting.

**Service**

- We will lay your crockery, cutlery, glassware.
- Your reception drinks (Prosecco) will be chilled, opened, poured and served along with the Crudités and dips, weather permitting on the top lawn.
- Prior to seating we will lay out your antipasti-type items on raised wooden boards.
- As guests are seated for speeches, we will top up glasses for toasting purposes.
- We will chill your white wine and water and bring out opened bottles prior to your meal. Red will be opened to breathe and brought out to your tables.
- Your meal will be served in an informal “grazing” style (this to be described on menu cards and during speeches). The cold items mentioned in the menu will be brought out on platters and boards to each table. The hot items and salads will be served from a staffed buffet table.
- Waiting staff will clear tables after your main course.
- As you do the formal cake cutting we will arrange the dessert table – jars displayed on tiered steps for guests to come up and choose from the selection.
- Waiting staff will clear tables after your dessert course.
- A coffee and tea table will be set up for guests to help themselves from (monitored and assisted by our staff where needed).
- Your cake will be sliced and brought out on platters for guests at 19:00.
- After your meal, we will clear and make tidy ready for the evening reception.
- 30 glasses of reception drink will be poured and served to evening guests as they arrive.
- Staff will freshly fry portions of chips and fish to be served in cones by waiting staff at 21:30, prior to that your finger buffet will be brought out at 21:00.

